

TI Edible film contg. solid fat, e.g. glyceride - has heat sealing property
widening usage.

DC D13

PA (KAWA-I) KAWAI O

CYC 1

PI JP63059855 A 880315 (8816)* 4 pp <--

ADT JP63059855 A 86JP-0201230 860829

PRAI 86JP-0201230 860829

AN 1988-109993 [16] WPIDS

AB JP63059855 A UPAB: 19930923

Edible film is characterised by contg. solid fat such as glyceridie,
surface-active fat, fatty acid, its salt and ester (wax).

USE/ADVANTAGE - By combining solid fat in conventional edible film,
heat-sealing property can be given to edible film and the use of edible
film will be widened remarkably.

L61 ANSWER 1 OF 1 HCPLUS COPYRIGHT 1999 ACS

AN 1989:153031 HCPLUS

DN 110:153031

TI Manufacture of heat-sealable edible films containing fats for packaging of
food

IN Kawai, Jun; Sano, Joji

PA Japan

SO Jpn. Kokai Tokkyo Koho, 4 pp.

CODEN: JKXXAF

DT Patent

LA Japanese

FAN.CNT 1

PATENT NO. KIND DATE APPLICATION NO. DATE

PI JP63059855 A2 19880315 86JP-0201230 19860829 <--

AB The title films contain fats and provide a new style of packaged foods.

Powd. hardened rape oil and sucrose fatty acid esters were dispersed in an
aq. soln. of pullulan and the dispersion was spread on a polyethylene
sheet to give an edible film. The film was completely adhered by heat
sealer and the taste was comparable to that of a control film without
addn. of fat.

IC ICM A23L-001/00

ICS A23P-001/00

CC 17-4 (Food and Feed Chemistry)

ST heat sealable edible film; food packaging edible film

IT Gelatins, uses and miscellaneous

RL: USES (Uses)

(heat-sealable edible film from, fats as additives for, for food
packaging)

IT Fats, uses and miscellaneous

RL: BIOL (Biological study)

(heat-sealable edible films contg., for food packaging)

IT Food

(heat-sealable edible films for packing of, fats as additives for)

IT Packaging materials

(edible, for food, fats as additives for)

IT Packaging materials

(heat-sealable, for food, fats as additives for)

IT Cottonseed oil

Rape oil

RL: BIOL (Biological study)

(hydrogenated, heat-sealable edible films contg., for food packaging)

IT Waxes and Waxy substances

RL: BIOL (Biological study)

(rice bran, heat-sealable edible films contg., for food packaging)

IT 9005-25-8, Starch, biological studies 9057-02-7, Pullulan

RL: BIOL (Biological study)

(heat-sealable edible film from, fats as additives for, for food
packaging)

IT 57-10-3, Palmitic acid, biological studies 57-50-1D, Sucrose, fatty acid
esters 31566-31-1, Stearic acid monoglyceride

RL: BIOL (Biological study)

(heat-sealable edible films contg., for food packaging)